



MEMORANDUM

Date: January 15, 2018

To: Processors of Oregon Dungeness Crab

From: Stephanie Page, Director
Food Safety and Animal Health Programs

Subject: November 2017 to January 2018: Domoic Acid (DA) Testing Results

This letter is to inform you that the Oregon Department of Agriculture (ODA) received and analyzed viscera from Oregon Dungeness crabs beginning in November 2017 for accumulation of Domoic Acid.

Samples were collected from each of the twelve harvest zones along the Oregon coast established by the Oregon Department of Fish and Wildlife. In order for a zone to be opened at the beginning of the season, it had to have two consecutive rounds of samples with crab viscera below the FDA established action level of 30 parts per million (ppm) or more. The past two rounds of test results for the Domoic Acid samples collected from Zones 50-A to 50-J (Cape Blanco north to the Washington border) were below the FDA established action level for crab viscera of 30 parts per million (ppm) or more. Therefore, ODA considers all waters from Zones 50-A to 50-J (Cape Blanco north to the Washington border), to be approved waters for Dungeness crab harvesting.

ODA will continue to test samples from Zones 50-K and 50-L (Cape Blanco to the California border) and notify processors when these areas are considered approved for Dungeness crab harvesting.

Paralytic Shellfish Toxin (PST) testing was not conducted because monitoring of PST levels in clams and mussels over the summer and fall indicated it was not a toxin of concern this year.

Please include this letter with your HACCP plan as verification that crabs harvested from the Oregon Coast are from approved waters. This verification will be valid until further notice. The Oregon Department of Agriculture will monitor biotoxin levels in Oregon waters and conduct further sampling as needed.